

# Alva Bratell

alva\_bartell@yahoo.com | 1-582-941-6326 x15402 | New Werner, Austria | <https://linkedin.com/in/Alva.Bartell47>

## TECHNICAL SKILLS

---

### Cuisine Styles

Italian • Pastry • French

### Kitchen Skills

Sauce-making • Plating • Menu Design • Butchery • Cost Control • Baking

### Operations

Inventory Management • Event Planning • HACCP • Supplier Negotiation

### Soft Skills

Team Leadership • Quality Control • Time Management • Training

## PROFILE

---

Chef with a track record building high-impact solutions and improving KPIs.

## WORK EXPERIENCE

---

### Pastry Chef — Rath LLC (2017 - 2021)

- Catered private events for up to 300 guests with 95%+ client satisfaction.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.

### Sous Chef — Schneider - Rowe (2021 - 2021)

- Managed kitchen of 29 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 22% through optimized dish pricing.

### Line Cook — Kunde Group (2020 - 2021)

- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 218 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 6% through optimized dish pricing.
- Maintained food cost under 33% with vendor negotiations and waste controls.

## ACADEMIC BACKGROUND

---

Diploma in Culinary Arts, Lind, Lubowitz and West University (2013)

## CERTIFICATIONS

---

- Food Safety Manager
- Certified Sommelier (optional)
- HACCP Level 3